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The Giant

GIANT
WASHINGTON
ASPARAGUS

THE SIGN OF
QUALITY

Jos. C.
Shoemaker's

GIANT WASHINGTON ASPARAGUS

EXTRA FANCY

SHOEMAKER'S RIVERVIEW FARMS



ASPARAGUS

THE KING OF VEGETABLES

The history of asparagus proves its right to that royal title. It has always been a favorite of the monarchs and rulers.

Asparagus is probably a native of Asiatic lands and certainly the improved and cultivated variety was grown to please the taste of Eastern rajahs. The name, "Asparagus", is of Persian origin.



When, about five centuries before the Christian era, the Persians moved in a mighty army against the Greek States, asparagus was taken with the invaders to be served to the war chiefs. From Persian captives, the Greek captains learned of the favored vegetable; asparagus became popular among the leaders of Sparta and Athens.

Later, asparagus was to grace the tables of the aristocracy of still another great nation. In time, Roman Legions conquered decadent Greece. There, they saw this new vegetable of surpassing flavor and health-giving qualities. They bore home this treasure and soon asparagus was grown in the royal gardens of Rome and appeared on the banquet tables of the Caesars. It was a favorite of Emperor Augustus who made it the subject of one of his famous sayings:

"Do it quicker than you can cook asparagus."

When the Roman eagle started its conquest of the western countries, asparagus went as the food of the men who led the host. Captured Gauls, Britons and Germans, forced to labor for their conquerors, saw for the first time this royal vegetable. Although they had known a wild, scraggly variety of "grass", they had never tasted anything so delicious as the asparagus scraps they stole from the centurions' tables.

So the fame of asparagus spread, but for a long time it was a luxury reserved first for the noble and later for the wealthy. The sages of the past valued asparagus not only for its delicious flavor but also for the almost miraculous medicinal powers they attributed to it. Modern physicians say that in this the ancients were right to a great extent—asparagus does have truly remarkable health-giving properties.



THE PLACE OF ASPARAGUS ON YOUR TABLE

Asparagus has won many friends among those who know and appreciate fine dishes by reason of its rare flavor and delicate tenderness. Hot or cold—salad, soup or vegetable—asparagus adds zest to every meal. Its ease and speed of preparation make it still more popular. Many epicures also favor asparagus because it lends itself so readily to decorative effects in various salads.

“To experience the finest flavor of asparagus, it should be eaten immediately after having been gathered; if kept longer than one day, or set into water, its finer flavor is impaired.” That’s the conclusion of one expert and it represents the experience of many who are now growing asparagus in their home gardens in order to realize its freshest, fullest flavor.



Asparagus is highly adaptable. Its distinctive flavor can be enjoyed in a great variety of forms. In this booklet, you will find some new and rare methods of preparing. One is a recipe that has come down from the cooks of the Roman emperors.

Almost as well known for its healthful elements as for its famous flavor, asparagus should appear often on the menu of every household. The ancients strongly respected its medicinal virtues, ascribing to it powers which now appear most absurd. “It was believed that if a person anointed himself with a liniment made of asparagus and oil the bees would not approach or sting him.”

Modern physicians do not go that far, but they do agree in saying that asparagus has remarkable therapeutic and diuretic virtues. The latter is “perhaps owing to the immediate crystalizable principle of asparagus, ‘asparagine’, which is said to be sedative in the dose of a few grains.” Asparagus has a valuable action on the kidneys and bowels. It is one of the best of the “roughage” vegetables. It forms muscles—it contains iron. It makes strong bones—it contains lime. It is rich in vitamins and so forms a wonderful energizer.

Asparagus, “King of Vegetables”, is “King of the Table” as well.

GIANT WASHINGTON ASPARAGUS

For many centuries, there was practically no improvement made in the quality and vitality of asparagus plants. In 1895, asparagus rust appeared in this country and ravaged all asparagus plantings regardless of variety.

So threatening was the disease, that about twenty years ago the U. S. Department of Agriculture set out to evolve a new variety—a strong, rust-resistant variety yet still having all the finest qualities of flavor and tenderness.

Fifteen years of research developed the Washington Variety which so quickly proved its superiority that it is now almost universally preferred by commercial growers and home gardeners.



Showing the superiority of Giant Roots. At the left is a photograph of one of our Prime Roots—equal to the best sold by other growers. At the right, one of the Giant Roots.

This superior asparagus finds highest expression in Giant Washington Asparagus—a super-strain of the new variety.

At Riverview Farms, we have for years been selecting and re-selecting the very best seedlings for our own plantings until today we are growing asparagus so much stronger, larger, hardier, more tasty and tender that we call it Giant Washington Asparagus. It is a combination of the female plants, Mary and Martha, together with other selected female plants that have been approved by the U. S. Department of Agriculture—all bred to the male plant, Washington.



Digging Giant Washington Asparagus Roots

SHOEMAKER'S RIVERVIEW FARMS, BRIDGETON, N. J.



Giant Washington Asparagus has certain characteristics that at once won popularity with gardeners and market growers. Naturally, its marvelous flavor has had much to do with this. To taste Giant Washington Asparagus is to forget all others. Thick stalks of deliciousness! Green, purple-tinted shoots, with a hauntingly delightful nut-like flavor! No wonder such asparagus commands the highest market prices every year and no wonder that gardeners are so quickly coming to give it its proper place in the home garden plot.

Nine and ten feet high it grows—with fine, feathery foliage of a delicate green!

Giant Washington Asparagus has proved itself exceptionally hardy and vigorous. Given even ordinary care, it is sure to grow and produce tender, luscious stalks the next Spring after planting. Many customers have reported an absolutely 100% growth—every root was up to the mark.



A typical stalk of Giant Washington Asparagus: 9½ inches high—1½ inches in diameter—99% perfect for size, style and type.

READ OUR UNCONDITIONAL GUARANTEE

So sure are we of our Specially Selected Giant Roots offered to the Home Gardener and so certain are we of what these Giant Roots will do if given the cultural care we prescribe that we unconditionally guarantee every root. *Every root must live—thrive and produce within one year after planting or we will replace it.*

We also guarantee our Giant Roots as selected for the Commercial Growers to live, thrive and stand better than 90%. This unqualified guarantee holds good whether the planting be 1,000 or 100,000.

That's how confident we are—and our confidence is based on the results of satisfied customers from Alaska to the Canal Zone, from Maine to California, from England to China.

Our Prime Giant Washington Asparagus Roots are Extra Large, much larger and more vigorous than those produced by the average grower and will produce astonishing results. Carefully handled, their yield both in quality and quantity will compare very favorably, but not quite equally, to that of our Giant Selection of roots. As these roots can hardly be termed "fool-proof", we cannot make as broad and liberal a guarantee but we will guarantee that you will be more than satisfied with results obtained.

WHY ONE-YEAR-OLD ROOTS?

All orders are filled with one-year-old roots exclusively. Commercial growers and plant specialists have found that one-year-old roots invariably establish themselves sooner and develop more strongly, and yield greater returns than two- or three-year-old roots. These are established facts.

SHOEMAKER'S RIVERVIEW FARMS, BRIDGETON, N. J.

RIVERVIEW FARMS

BIRTHPLACE OF GIANTS

Shoemaker's Riverview Farms, known the world over as the home of Giant Washington Asparagus, occupy several thousand acres along the fertile banks of the Cohansey and Back Neck rivers, near Bridgeton, N. J. *

Here, for the past seven years, Joseph C. Shoemaker and his assistants have conducted the long and experimental tests that finally made available the finest asparagus ever grown—Giant Washington. The present plantings of Giant Washington Asparagus at Riverview Farms cover 200 acres. This is said to be the largest and best planting of Washington Asparagus, owned and operated by one individual, in the United States.

For years, we have been selecting and re-selecting the largest and strongest of our plants, fertilizing and cultivating in the most modern fashion. The results of this time and effort are seen in the wonder-asparagus which we offer to you—big, strong, lusty, GIANT roots that are guaranteed to produce the best asparagus you've ever tasted.

Some idea of the intensive and extensive manner in which asparagus growing is conducted at Riverview Farms can be gathered from these facts. Each year we grow from 25 to 50 acres of Giant Washington roots—more than a million roots a year. In a single season, we have gathered as much as 6000 pounds of seed.

During cutting season, we have a tremendous business selling bunched asparagus from our permanent beds. For the past five years, Shoemaker's Giant Washington Asparagus has been so superior in flavor, size and tenderness as to command the top prices in the New York, Philadelphia and Newark markets. Giant Washington averaged a higher selling price than any other strain. You can grow this same extraordinarily delicious and gigantic asparagus in your own garden from our guaranteed Giant Roots.

During the peak of the season, our production now ranges from 6 to 7 tons of bunched asparagus a day. The demand for Giant Washington Asparagus has leaped from small beginnings to staggering heights. When we first came into production in 1922, the product was packed in a small wagon house. No sooner had this wonderful new asparagus appeared than it was seized upon as a rare and delightful food. Demand increased. In 1923, we moved into a large implement building. Even this proved insufficient, and in



SHOEMAKER'S RIVERVIEW FARMS, BRIDGETON, N. J.

1925 conditions necessitated the erection of our asparagus bunching house, the largest and most modern bunching house east of the Mississippi river. It is equipped with electrically driven conveyor belts, sorting belts, cut-off saws.

MUSKRATS AND WATER LILIES

Visitors to Riverview Farms are amazed at the diversity of activities. In addition to our asparagus, we have under way a number of operations and experiments that are very much out of the ordinary.

There are the muskrats, for example. Along the banks of the Cohansey, a thousand acres of marshland make up a huge muskrat preserve. Canals are dug to encourage the "rats" to make their homes there. In season, the animals are trapped. Last year, nearly \$10,000 was realized on the sale of black muskrat pelts.

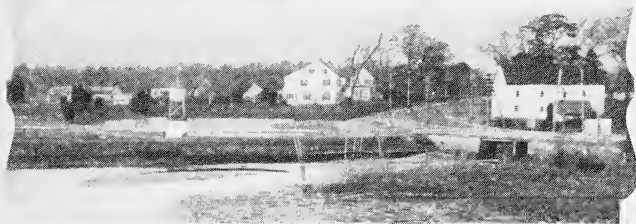


Big "grass"! Eight stalks to a three pound bunch.

What connection, you ask, can there be between muskrats and asparagus? Just this! The revenue from the "rats" pays for the upkeep and farming of these one thousand acres. This ground produces salt hay which is harvested and some of it sold in market. The greater part, though, is put out to decompose. This makes a fine fertilizer which is used to enrich the plots which produce the mammoth Giant Washington Asparagus.

From muskrats to water lilies is a big step, but it's done at Riverview Farms. For some time past, experiments have been made with rare water lily plants. Much progress has been made in the production of larger and more beautiful lilies. We now have a limited supply of these roots to offer the home or estate gardener. If you are interested, we would like to have you get in touch with us.

There is not space to tell of the Pan-American blackberry bushes, the giant cauliflower, and all the other developments. **Visitors are always welcome at Riverview Farms where every detail is planned to produce the finest and best that can be grown.**



GIANT WASHINGTON ASPARAGUS IDEAL FOR THE HOME GARDEN



A permanent planting of asparagus against a fence with a planting of annual cosmos.

There is no plant more ideally adapted to the home garden than Giant Washington Asparagus.

First of all, think of the ease of growing this King of Vegetables. If you follow the few simple cultural directions we send you, you will with no trouble at all grow gigantic, tender, delicious spears of asparagus such as you have never before eaten.

Then, there is the flavor. And what a flavor! Fresh asparagus has a distinctively pleasing flavor which is lost after a few hours and which you will never enjoy until you grow your own.

Consider, also, the permanency of an asparagus bed. It is in truth a family institution. Once started from our Giant Roots, your row of asparagus will yield year after year more than enough to supply the average family. Just five dollars' worth of our Giant Roots will yield 12 to 15 big, juicy, tender stalks (3 to 4 pounds) every day of the cutting season (about 75 days—from April 15 to July 1 in New Jersey). What is more—these mammoth spears will continue to furnish delicious meals for your family for 15 to 20 years.

Few people realize the wonderful possibilities of asparagus as an ornamental feature of the garden. After the cutting season, Giant Washington Asparagus shoots up into a mass of fine, feathery, fernlike foliage eight to ten feet high. So beautiful are the fronds, that several varieties of asparagus are grown by professional florists and sold under various names (Smilax, asparagus fern, etc.), as the "background" for floral decorations.

This same beauty can be utilized in making your garden gorgeously attractive. Late in the season, asparagus produces small red berries, similar to holly berries. These spots of red against the bank of

emerald constitute a marvelous effect. Even more striking is the result when cosmos or similar tall annual flowers, blooming in the Fall, are grown in the same bed with asparagus. The rich reds, purples and whites of the cosmos against the green of the fernlike asparagus can be hardly matched for sheer beauty. Another striking effect can be produced by planting a carrot border around petunia and phlox beds, using asparagus as background with Shasta daisies.

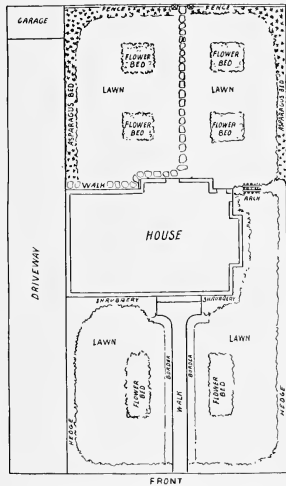
From the standpoint of convenience as well as ornamentation, the best plan for the home gardener is to use asparagus as a hedge along the back and sides of the garden. One row, or at most two, of the Giant Washington strain will produce a verdant, bushy hedge, eight to ten feet high. Plant this hedge along fences, around garages, arbors, pergolas. This mass of glowing green will set off, admirably, the brilliant hues of the other flowers and the whole garden will appear as one magnificent bouquet.

DIRECTIONS FOR THE HOME GARDENER

Giant Washington Asparagus will grow and produce gigantic spears in almost any kind of soil, although a sandy loam is preferred. Our roots are so strong and disease-resistant, however, that, in growing for home use, the type of soil is not as important as a convenient location.

Cover the ground with a liberal coat of barnyard manure, sheep manure, hen manure, or raw bone meal. Spade the ground to a depth of 7 inches, turning the manure well under.

Mark out your proposed asparagus row. Dig a trench about 10 inches wide and 10 inches deep, but not deeper than the top soil. If you plan more than one row, the rows should be at least 3 feet apart.



A layout of a small garden showing where asparagus can be effectively used.

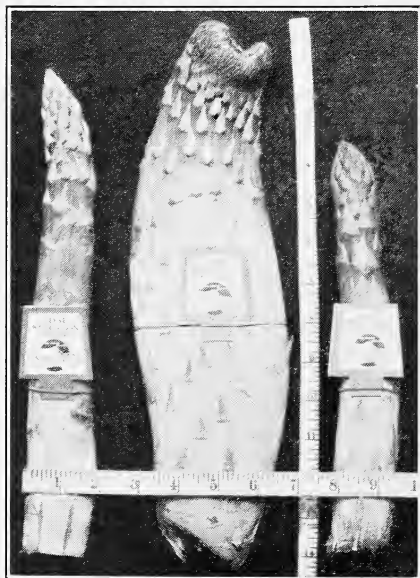
The plants themselves should be 18 to 24 inches apart in the row. When roots are set in trenches, be sure the crown is right side up and spread out the root system fan-fashion and cover roots with about 2 inches of top soil. Sprinkle raw bone meal liberally in the trenches. Do not use hen manure or chemical fertilizers in the trenches because they are so caustic as to injure the roots. Fill in the trenches at the rate of 1 inch each week until level full. Keep the ground well stirred up and free of weeds.

A limited cutting may be made the next Spring after Giant Roots are set. This first cutting season should be only 2 weeks; second year, 4 to 6 weeks; third and subsequent years, the full cutting period of 8 to 10 weeks (in New Jersey, April 15 to July 1). A bed of Giant Washington Asparagus is good for from 15 to 20 years' cutting.

Giant Washington Asparagus will naturally produce green spears. White stalks can be secured by mounding the earth over the row and cutting the stalk just as soon as the tip appears above ground. Always cut asparagus spears slightly below ground level.

Giant Washington Asparagus is so strongly rust-resistant that it is only necessary to treat occasionally with any good poisonous fungicidal spray or dust to kill beetles and other parasites. Young chicks

will destroy these beetles and make the use of sprays unnecessary during the cutting season.



How are these for Giants? Three Stalks of Giant Washington Asparagus produced at Shoemaker's Riverview Farms: stalk 4 inches in diameter, weighing one pound; stalk 1 1/8 inches in diameter, weighing 6 1/2 ounces; stalk 1 1/8 inches in diameter, weighing 7 ounces.

DELICIOUS AND DIFFERENT ASPARAGUS DISHES

by Marie Agnes Farrende



The Oldest Recipe

"The usual method of preparing asparagus pursued by the Roman cooks was to select the finest sprouts and to dry them. When wanted for the table, they were put in hot water and cooked a few minutes. To this practice is owing one of

Emperor Augustus's favorite sayings: 'Do it quicker than you can cook asparagus.'"

Creme de l Asperge

Remove tips from one pound of asparagus. Cook stalks until tender and rub through a strainer. Melt 3 tablespoons butter, add 1 tablespoon flour, mix well, cook three or four minutes; then add 2½ cups of milk; cook until creamy. Add dash of paprika; 1 teaspoon salt, asparagus pulp and liquid, and tips. After heating thoroughly, serve with a teaspoon of marshmallow whip added to each service.

Asparagus Soup a la Caesar

Prepare 3 large stalks of celery in usual manner as for celery soup, chopping the stalks into small dice. Remove tips from asparagus (4 stalks). Cut stalks into pieces four inches long and cook until tender. Shred the stalks into strips 4 inches long and about ¼ inch wide. Mix 4 tablespoons butter and 1½ tablespoons flour. Cook until frothy. Add 4 cups of milk and cook until creamy. Add salt to taste, celery and asparagus liqueurs, shredded asparagus, celery dice and asparagus tips. Heat thoroughly for three or four minutes. Serve with whipped cream.

Asparagus Sylvan

Cook stalks and tips of two pounds of asparagus separately. Cook one pound of spinach in usual fashion. Heat a platter and lay stalks of asparagus on it. Spread spinach over asparagus and place a lump of butter upon the top. Sprinkle grated cheese over the whole. Serve piping hot.

Asparagus Souffle

Cook a large omelet and fold into it four or five stalks of asparagus par-boiled. Bake in a quick oven.

Asparajio Italienne

Cook asparagus until tender. Serve with cheese and tomato sauce.

Fried Asparagus

Allow three spears of asparagus to a person. Parboil ten minutes. Dip in egg and cracker dust, and fry in butter.

Asparagus de la Reine

Cook asparagus until tender. Cover with drawn butter sauce. Sprinkle the whole generously with finely chopped peanuts. Serve very hot.

Asparagus Coronet

Prepare lemon jello as per instructions on box. Arrange cooked asparagus stalks (including tips) around the inside of a deep, circular baking dish. Pour jello into dish and cool until it hardens. Turn out of dish and top with whipped cream. Serve very cold.

Minced Ham and Asparagus

Cut two pounds of asparagus into one-inch pieces and cook until tender. Cut two hard boiled eggs in half, lengthwise. Cut white into strips and rub yolks through a coarse strainer. Melt one tablespoon butter, add one tablespoon flour, mix well, then add yolks of eggs and one cup milk. Stir until creamy, add ½ teaspoon salt, ⅛ teaspoon pepper, the asparagus, sliced egg white and 1½ cups minced ham. Heat well and serve in patty shells or on toast.

Asparagus Sandwich

Cook large stalks of asparagus until tender. Cut fresh, "long" rolls in half lengthwise and insert one stalk of asparagus. Sprinkle grated cheese on asparagus. Toast the entire sandwich and serve hot.

Meat and Asparagus Pie

Cut three pounds of asparagus into one-inch pieces and parboil. Cut the remnants of a roast of beef, lamb or veal into small pieces. Beat two eggs thoroughly, add one tablespoon of flour and mix with asparagus and meat. Add salt and pepper. Bake in a deep baking dish lined with pie crust.

Asparagus and Onions

After parboiling asparagus, fry it with onions in butter. Serve piping hot with bacon.

Asparagus Sucre

Cook choice, large asparagus stalks until tender but not long enough to break the tips. Dip the spears while hot in powdered sugar and cool before serving.

Pickled Asparagus

Asparagus, pickled as you would beets or string beans, makes a delicious relish.

King Solomon Salad

Cook six stalks of asparagus until tender, and cool. Cook one medium sized beet until tender. Scoop out center. Fill the cup thus made with seasoned cream cheese. Garnish with sprig of parsley. Cool plate and arrange watercress on it. Place beet cup in center of plate. Arrange asparagus stalks around the beet in form of King Solomon's star. Pour mayonnaise around beet. Serve slightly chilled.

Fireplace Salad

Cut, core and quarter one red-skinned apple. Place on bed of lettuce, skin side up, to form either side of brick of fireplace. Pile up cooked asparagus stalks as logs. Sprinkle grated pimento cheese over asparagus. Add Russian dressing to taste.

Lictor Salad

Cook asparagus stalks until tender. Take three red pepper rings and fill with asparagus stalks. Serve cold on lettuce and with mayonnaise.

Tiffany Salad

Mix $\frac{1}{2}$ cup of cooked asparagus tips with rich mayonnaise. Peel one large tomato and scoop out inside. Fill up heaping with asparagus. Serve cold on a bed of French endive.

Asparagus Club Sandwich

Cook four spears of asparagus until tender and slice vertically. Spread toasted bread with mayonnaise. Cover with layer of asparagus to fit. Then place over it another very thin piece of toast. On this spread a layer of thinly sliced chicken, some fried crisp bacon and another generous covering of mayonnaise. Garnish with a slice of lemon and parsley.

Asparagus Glace

Cook stalks of asparagus until tender and dry on tea towel. Dip in melted sugar, flavored with lemon, and dry on buttered paper. Serve slightly chilled.

Restigouche Salad

On a bed of lettuce, arrange contents of one can of salmon. Pour over this the strained juice of one lemon and a generous amount of mayonnaise. With sharp knife, slice cross ways four to six good sized asparagus stalks, cooked. Garnish with asparagus tips set upright. Sprinkle with paprika.

Florida Salad

Strain juice of one lemon and pour it over one can of tuna fish on a bed of lettuce. Cover with mayonnaise and garnish with cooked and chilled asparagus tips.

Hawaiian Delight

Arrange two or three lettuce leaves on chilled plate. Place one large slice of canned pineapple on the lettuce. Arrange cooked asparagus tips radiating from center of pineapple. Fill center with teaspoon of mayonnaise.

Snowball Salad

Arrange cooked asparagus stalks on lettuce and sprinkle with paprika. Mix one cup of cottage cheese with $\frac{1}{2}$ teaspoon of salt and one tablespoon of finely chopped walnuts. Shape into balls and place on asparagus. Serve with French dressing.

Log Cabin Idyl

Allow four stalks of asparagus to each person. Arrange cooked asparagus stalks, log cabin fashion. In the center, place a large lettuce leaf. Mix well finely chopped chicken, asparagus tips, celery and mayonnaise. Place on lettuce and garnish with pecans.

Asparagus and Spaghetti

Cook two pounds of asparagus cut in one-inch pieces. Mix well, one tablespoon grated horseradish and one quarter teaspoon grated onion. Prepare two cups of spaghetti with tomato sauce, place asparagus on top, add the horseradish and onion and serve.

Asparagus Sweetbreads

Trim fatty and gristle parts from a pair of sweetbreads, washing thoroughly. Boil in scalding water to which has been added a tablespoon of salt and a small piece of lemon rind—boil twenty minutes. Plunge in ice cold water for ten minutes, drain and let stand long enough to become firm and then dice. Season with salt and pepper and mix thoroughly with two cups of asparagus, cooked and sliced fine, and six tablespoons of mayonnaise. Serve in a bowl lined with watercress.

Asparagus and Turnips

Cut three pounds of asparagus into one-inch pieces and cook until tender. Cook well and dice two turnips. Drain asparagus and turnips and combine. Add one tablespoon butter and stir until butter melts.

Asparagus Chopin

Cook asparagus stalks and tips until tender. Melt two tablespoons butter in a frying pan and add $\frac{1}{2}$ cup soft bread crumbs and $\frac{1}{4}$ cup grated cheese. Fry until a golden brown, add $\frac{1}{4}$ teaspoon salt. Remove from fire, add a chopped hard boiled egg and asparagus tips and pour over stalks.

WHAT OTHERS SAY ABOUT GIANT WASHINGTON ASPARAGUS

After all, the most convincing way to tell you of the unprecedented results achieved with Giant Washington Asparagus is to let you read what those who have tried this new variety have to say. We are printing a few letters chosen at random from the many received from more-than-satisfied customers. We make no comment because these letters speak for themselves.

EL PASO, TEXAS

We got more and better asparagus from your 25 roots last year than from 200 bought locally.

—Anna Ekols.

GOODLAND, KANSAS

Early last spring I sent for 25 roots of your Giant Washington Asparagus and received 30 fine roots and set them as directed and have a fine bed, every root doing fine.

—Fred Hunt.

MURRYSVILLE, PA.

A year ago you shipped me several hundred Giant Washington Asparagus Plants. They came in pink of condition. As to size, quality and "going" power I found them ideal. Any one failing on such plants must lack the knowledge or the place.

—William H. Gallagher.

DIXFIELD, ME.

The 50 Giant Washington Asparagus plants that I purchased last Spring were the best I ever saw. Every plant lived and made a remarkable growth. I take pleasure in recommending your plants and guarantee all who buy them will be satisfied customers.

—Mrs. John A. Babb.

BRISTOL, CONN.

Perhaps the best recommendation I can give your Giant Asparagus is the fact that I have doubled the size of my bed this year and am ordering more Washington Asparagus Roots from you. Your Giant Roots come up strongly and free from rust.

—A. C. Hitchcock.

FOX CHASE, PHILADELPHIA, PA.

I bought asparagus roots (14,000) from you three successive seasons, 1925-1926-1927—every one grew and turned out to be nice and high the first year . . . a wonderful bed, and it tastes as good as it looks.

—Wm. E. Pendorff.

HOPKINSVILLE, KY.

Last Spring I ordered from you fifty of your No. 1 Giant Washington Asparagus Roots and received fifty-two fine healthy roots. Every root grew and thrived. The shoots were so large and luscious that it was with difficulty that I refrained from beginning to cut. Many of the roots sent up from ten to fourteen thrifty stalks.

—Mrs. Holland Garnett.

MONTGOMERY, ALA.

Last year I purchased some of your Giant Washington Asparagus Roots, and was very gratified to have them come up 100%. I am anticipating an abundance of asparagus tips this Spring.

—F. P. Boswell, M. D.

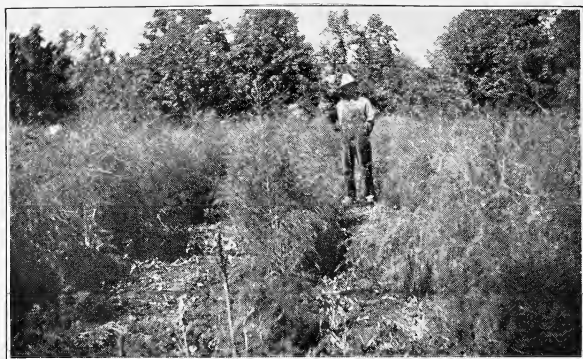
GREENWICH, CONNECTICUT

The asparagus roots which I purchased of you this Spring have done splendidly and if the extra twenty-five roots do as well I should have a fine bed of asparagus next Summer.

—Mrs. Edgar T. Mead.

Special Testimonial Booklet on request, showing success and satisfaction obtained by our customers in all sections and climates including foreign countries.

SHOEMAKER'S RIVERVIEW FARMS, BRIDGETON, N. J.



**Mr. E. G. Schafer's Planting
Less Than Four Months Old**

FRANKLIN, GR., ILL.

Enclosed you will find a snapshot of my asparagus grown from your one-year-old Giant Selected Roots, planted this Spring (May 1st). Picture was taken August 21st. This grass stands six feet and the roots proved almost 100%. Some crowns have shot up 16 stalks.

—F. G. Schafer.

NICE BALL BEARING COMPANY
NICETOWN, PHILADELPHIA, PA.

I have always lived in the country and have taken great pride in my garden, and for the past forty years have always had what was considered a real asparagus bed; but until last Spring I never realized what real asparagus was! It is truly remarkable what you have done in making it consistently disease- and rust-resistant and to improve size and quality. I trust this product is now bringing you the reward it merits.

—Budd G. Nice.

GREEN LAWN MUSHROOM FARMS
POMEROY, CHESTER CO., PA.

Mr. Darlington wished me to tell you that his foreman says your last year's roots look splendid. We find that each root is putting up from two to three stalks and averages three feet in measurement.

—Ruth E. Darlington.

THE COMMONWEALTH OF MASSACHUSETTS
DEPARTMENT OF EDUCATION

Massachusetts Agricultural College, Market Garden Field Station.

I received the asparagus roots today.

I found them to weigh 24 pounds per hundred which is a remarkable growth. Our selected roots weigh around 16 pounds per hundred. It seems from an examination of the scars on the crown that the plants were given every advantage to be able to make such a tremendous growth.

—Victor A. Tiedjens,

Asst. Research Professor of Vegetable Gardening.

GEO. E. STOCKING CANNING FACTORY
ROCHELLE, ILLINOIS.

The spring of 1924 we purchased from your company two carloads consisting of one hundred and five thousand Giant Washington Asparagus Roots, each.

I have had the personal supervision of all planting since the evolution of our fields and will state that I have never seen a one-year-old asparagus root that would equal in size and vitality the ones we received from you and cannot recommend them too highly.

My letter of even date will substantiate our satisfaction in the past as it approves samples you sent us to show the class of roots you would be able to furnish us on our contract for one hundred and fifty thousand for delivery in the spring of 1925.

—James L. Winslow,
Superintendent of Production.

Note: Spring, 1927, we shipped Mr. Stocking 361,000 Giant Roots. We have again booked him for Spring, 1928, delivery 300,000 Giant Roots.

SHOEMAKER'S RIVERVIEW FARMS, BRIDGETON, N. J.

TO THE COMMERCIAL GROWERS ASPARAGUS AS AN INVESTMENT

Asparagus gross returns per acre in New Jersey, 1925 to 1927, ranged from \$100. to \$500.; net profits per acre, up to \$250.

A good stand of the right variety of asparagus on good land, properly handled will return *every year a certain and sure profit*—more than can be said of any other vegetable crop.

You cannot make a profit with an inferior strain of asparagus. Asparagus rust and other diseases usually sap its vitality to such an extent that the roots produce small, spindly stalks—small stalks mean small prices.

Asparagus is a sure profit crop. You cannot hope to make a profit with half a stand. If you have two acres of asparagus with 50% missing plants, the result will be a loss because you are cultivating, fertilizing, spraying and paying taxes on 2 acres when 1 acre of a perfect stand would yield just as much.

If your stand is only 25% missing, you had better plow out your asparagus and start over again. If you have a faulty stand, correct it by replanting the first or second year at the latest.

The variety is important, but a perfect stand is absolutely essential if profits are to accrue.

The Variety

Shoemaker's Giant Washington Asparagus, a super-strain of Washington Asparagus, combines the blood of Mary and Martha and is known to be one of the best strains of Washington Asparagus in the U. S. today. In the New York market (the greatest market in the world) Shoemaker's Giant Washington Asparagus for the past 5 years has topped that market and has averaged to sell the entire season through at higher prices than any other strain of asparagus in market during our cutting period, April 15th to July 1st. The same holds true for the Philadelphia, and the Newark, N. J., markets where our asparagus is regularly sold each day of the cutting season. April 21, 1927, top price was \$10.00 a dozen bunches.

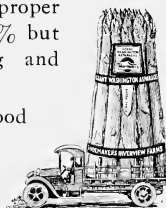
A Perfect Stand with Giant Roots

Our Giant One Year Roots will assure you 90 to 100% perfect stand, if our complete cultural directions are carefully followed.

Our *Giant Selection of Roots* have strength to combat drought, unfavorable climatic conditions and severe punishment; they are almost fool-proof and properly cared for will insure practically a 100% stand and will always produce the largest stalks and more of them.

Our *Prime Selection of Roots* are extra large and thrifty. They will give excellent results and with proper care can be made to stand practically 100% but naturally require more careful handling and cultivation.

Our *Choice Selection of Roots* is a very good selection and is not to be confused with an offering of Cull Roots. They can be recommended only to the experienced grower



SHOEMAKER'S RIVERVIEW FARMS, BRIDGETON, N. J.

who has his other crops well in hand and who will have the extra time and experience necessary to carry these roots through successfully.

Our *Giant Washington Asparagus Seed* is selected only from mature plants grown from our Giant Roots; modern machinery is used to prepare it and separate the small and non-viable seeds; consequently it is of high germination.

Our Giant Washington Asparagus Seed will produce Giant Roots within six months from the time seed is planted.

Our *Re-Selected Seed* is recommended to growers who want to get the maximum number of Giant Roots per pound. This seed is selected especially for size and vigor. Only the largest seeds and those containing the greatest vitality are included in shipments of Re-Selected Seed. We plant only Re-Selected Seed in our own fields.

Shoemaker's Giant Washington Asparagus is Pedigreed Stock, Registered and Accredited, Prize Winning Stock and a Money Maker.

JOSEPH C. SHOEMAKER.

Note: We have a booklet and testimonial folder of special interest to the Commercial Grower which will be gladly sent upon application.



Exterior and interior views of our new asparagus bunching house—largest in the East.

HOW TO ORDER

GIANT WASHINGTON ASPARAGUS

Use the enclosed order card. Send cash, check or money-order for the necessary amount. 25 and 50 root orders are sent by insured parcel post, prepaid. Larger orders are sent by express or freight, transportation charges collect. Roots will be shipped during the usual digging season in March or April—for Fall planting, during November and December. Seed will be sent immediately.

Send your order today; we will acknowledge it by return mail. COMPLETE CULTURAL DIRECTIONS WITH EACH ORDER.

SHOEMAKER'S RIVERVIEW FARMS, BRIDGETON, N. J.

The Giant



GIANT WASHINGTON ASPARAGUS

BETTER PRODUCE

SHOEMAKER'S RIVERVIEW FARMS